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Lone Star SteakhouseŽ Lettuce Wedge Salad

Why waste time chopping up the lettuce when you can just hack a head into four chunks, dress it up and serve? This unique presentation is not only easy to make, but also a deliciously different way to serve your next salad. The creamy bleu cheese dressing is a cinch to make from scratch and tastes much better than anything you'll buy in a store. Add a bit of extra crumbled bleu over the top, some freshly diced tomatoes, and you're well on your way to a fancy-pants side salad that'll surely impress.

Bleu Cheese Dressing 3/4 cup

mayonnaise 1/2 cup buttermilk 1/4 cup
crumbled bleu cheese 1/2 teaspoon
sugar 1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder 1/8
teaspoon onion powder 1/8 teaspoon
salt

1 head iceberg lettuce 1 cup crumbled
bleu cheese 1 cup diced tomato (1 large
tomato) Do the wedge.

1. Use an electric mixer to combine all
ingredients for bleu cheese dressing in a
medium bowl. 2. Slice a head of iceberg
lettuce into quarters through the stem
end. Cut the stem off of the wedges and
arrange each one on a plate. 3. Spoon
about 1/4 cup of bleu cheese dressing

over each lettuce wedge. 4. Sprinkle $\frac{1}{4}$ cup of crumbled bleu cheese over the dressing. 5. Sprinkle $\frac{1}{4}$ cup of diced tomato over the top and serve. Makes 4 servings.